



## LANGHE ARNEIS

**Grape Variety:** at least 85% Arneis

**Usual harvest time:** 10th/20th September.

**Fermentation:** about 15 days at 18°C

### Characteristics:

- pale straw colour
- fresh and persistent bouquet of traditional and exotic fruits with a nice spicy note
- dry, pleasant palate of great freshness
- delicate wine with remarkable balance and finesse

**Serve at:** 10°/12°C

**Try it with:** hors d'oeuvres and fish. Excellent as aperitif.

**Evolution:** 2/3 years if kept in a cool and dark place.



### PACKAGING

**FORMATS:** 0,75 Lt